

LA CASITA SPICY ARRABBIATA SAUCE

CATEGORY Sauce

COOK TIME 30 +/- minutes

INGREDIENTS

- 1 tablespoon extra-virgin olive oil
- 12-16 oz Mild Italian Sausage
Optional
- 2-4 teaspoons crushed red pepper flakes, or more/less to taste
- ¼ teaspoon cinnamon +/- for taste
- 1 small yellow or red onion, finely diced
- 4 large cloves garlic, minced or pressed
- 1 (28-ounce) cans whole tomatoes to crush or tomato sauce
- 1 cup La Casita Hot Sauce Abuela's Mild
- 1 cup packed fresh basil leaves, torn or roughly chopped
- 1 teaspoon sea salt
- 1/2 teaspoon freshly cracked black pepper

NOTES FROM LA CASITA

-Can the sauce be made ahead of time? Yes, I cooked this sauce a day prior to serving. I reheated the sauce on the stove and poured it hot over the cooked spaghetti.

-Can the sauce be frozen and reused? It can, but I would not freeze it beyond 4-6 weeks. The sauce can be used with other pasta dishes, as a pizza sauce, or bread stick dipping sauce.

DIRECTIONS

1. Heat olive oil in a large saucepan (or deep sauté pan) over medium-high. Brown Italian Sausage. Add onions and sauté for 5 minutes or until softened and translucent, stirring occasionally. Add garlic and sauté for 2 more minutes or until fragrant, stirring occasionally.
2. Add crushed red pepper flakes and stir until well blended.
3. Add in the tomatoes and La Casita Hot Sauce Abuela's Mild and stir well to combine.
4. Continue cooking the sauce and if you use whole tomatoes, break those up with a wooden spoon until the sauce reaches a low simmer. I used tomato sauce to cut down on the time.
5. Add a dash of cinnamon, but no more than ¼ teaspoon and stir. Allow the sauce to continue to cook uncovered for about 30 minutes, stirring occasionally, until it has thickened and reached your desired consistency.
6. Stir in finely torn basil, salt, and pepper. Add extra salt, pepper and/or crushed red pepper flakes as needed.
7. In a large mixing bowl, pour the sauce over the cooked/al dente spaghetti. Stir well to ensure all the spaghetti is coated with the sauce.
8. Serve immediately and garnish with fresh parmesan.

